

Key Contacts

Service

Hotpoint has the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

HOTPOINT HANDBOOK

Repair Service

UK: 08709 066 066

Republic of Ireland: 1850 302 220

You will be asked for the following information:-

Name, address and postcode.

Telephone number

Model / Serial number of the appliance

Clear and concise details of the query or fault

Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

FREEZER

MODELS RC31, RC51

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 302 220

Genuine Parts & Accessories

Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

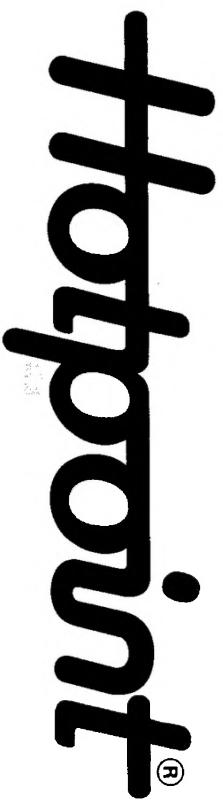
For further product information 08701 50 60 70

All Hotpoint Services are offered as an extra benefit and do not affect your statutory rights.



General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB

Part No. FP025 - 01



Electrical Requirements

We recommend that this appliance is connected to the mains supply via a suitable switched socket, in a readily accessible position.
All Hotpoint appliances come complete with a fitted plug. The plug on your freezer has a 13A fuse. If the plug does not fit your sockets, a new plug can be fitted. Cut off the old plug and throw it away (DO NOT insert it into a socket elsewhere, as this could cause a shock hazard).

WARNING: THIS APPLIANCE MUST BE EARTHED

IMPORTANT: Fitting a different plug -

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow - Earth
Blue - Neutral
Brown - Live

If you fit your own plug, the colours of these wires may not correspond with the identity markings on the plug terminals. This is what you have to do:

Connect the green and yellow (Earth) wire to the terminal coloured green and yellow or marked 'E' or with the symbol \pm .
Connect the blue (Neutral) wire to the terminal coloured black or marked 'N'.
Connect the brown (Live) wire to the terminal coloured red or marked 'L'.

In the event of replacing a fuse in the plug supplied, a 13A ASTA approved fuse to BS1362 must be fitted. With alternative plugs a 15A fuse must be fitted either in the plug or adaptor or in the main fuse box.

If the plug is the moulded on type, the fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover, the plug must **not** be used until a replacement fuse cover has been obtained and fitted. A new fuse cover is available from your nearest Hotpoint parts centre or your local Electricity Company. Identify a correct replacement by comparing colour coding or markings on the base of the plug.

Mains Lead Replacement

If the mains lead on your freezer needs replacing at any time, a special lead is available from your nearest Hotpoint Service Office (see Back Cover). A charge will be made if you have damaged the existing lead or require a longer lead.

WARNING: HOW TO AVOID ACCIDENTS TO CHILDREN - DO NOT ALLOW CHILDREN TO PLAY WITH THE FREEZER OR TAMPER WITH THE CONTROLS. WHEN DISCARDING AN OLD FREEZER, BE CERTAIN TO MAKE THE LOCK UNUSABLE. IF POSSIBLE, REMOVE THE DOORS AND DISCARD SEPARATELY. DO NOT ATTEMPT TO STAND ON TOP OF YOUR FREEZER, IT IS NOT DESIGNED FOR SUCH USE AND YOU COULD INJURE YOURSELF OR DAMAGE THE FREEZER BY SUCH ABUSE.

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Key Contacts	Back Cover
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Disposal notes:

The packaging is designed to protect the appliance and individual components during transport and is made of recyclable materials.

Corrugated board/board

Moulded polystyrene (foamed, CFC-free polystyrene).

Polythene bags and sheets

Polypropylene straps

Keep packaging materials away from children - polythene sheets and bags can suffocate!

Please return packaging material to your nearest official collection point so that the various materials can be reused or recycled as far as possible.

Ensure that the refrigerant circuit is not damaged before the appliance that is no longer needed is taken away for disposal. In this way the refrigerant will not escape into the environment.

Exact details of the refrigerant used can be found on the type plate. The heat insulator is

PU with Pentane.

Information on collection dates or collection points can be obtained from the waste disposal authorities or local council.

Technical Safety

The refrigerant R600a is environmentally friendly but flammable, take care not to damage the refrigerant circuit pipes. If refrigerant does escape, immediately ensure that the area is well ventilated.

Do not use electrical appliances; i.e ice makers, inside the appliance.

In the event that the appliance is damaged, contact the supplier immediately before connecting to the mains.

To guarantee safe operation, ensure that the appliance is set up and connected as described in these operating instructions, and that Hotpoint service dept. only carries out any repairs and work on the appliance.

Retention of the Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

Installation

Choosing a Location

The freezer should be placed in a dry, ventilated room and never close to a radiator or other sources of heat, as this will increase the power consumption unnecessarily. Please make sure that the freezer is installed on a level surface and in a position providing adequate air circulation to the sides and rear of the freezer, also make sure the lid can be opened fully.

If the freezer is installed on a thick pile carpet it should be elevated to ensure free air circulation underneath.

The freezer should not be positioned where it will be affected by draughts or dampness. The siting of freezers in unheated outhouses or garages may, in cold weather, give rise to condensation forming on the outer surface of the freezer. This is no way due to faulty operation of the freezer and will disappear with warmer weather.

Remove condensation with a clean, dry cloth.

If placed in a garage or outside location it is recommended that a coating of wax polish be applied to the outside of the freezer.

Before Using your Freezer

It is recommended that you clean both the inside and the outside of the freezer before using it for the first time. Use lukewarm water and a little bicarbonate of soda; 1 teaspoon to 1.2 litres of water.

NOTE: The freezer should be allowed to stand for 2-3 hours, to allow the system to settle, before it is turned on for the first time.

Our Engineers ensure every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

Guarantee Terms & Conditions

Your Guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to provision(s) that your appliance:

- Has been used solely for domestic purposes and is on domestic premises ie. not for commercial or trade use.
- Has been used solely in accordance with this instruction book.
- Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- Has not been subject to misuse, accident, modified or repaired by anyone other than our own Service Engineers.

Hotpoint Guarantee

From the moment your appliance is delivered, Hotpoint guarantees it for five years.

- Hotpoint appliances carry a fully inclusive 12 months parts and labour guarantee plus FREE replacement parts for the first five years provided that they are fitted by our own Service Engineer (evidence will be required of date and place of purchase).

● All Hotpoint servicing is carried out by our own Service Organisation located throughout the United Kingdom and Republic of Ireland. We will be happy to deal with any problems which you may have.

Our Engineers ensure every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work, but in locations where the Engineer advises you that it will be impossible to move appliances without risk of damage, he will only proceed with your approval that no liability is accepted.

Hotpoint After Sales Service

Features

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise – valid for ninety days after you have purchased your Hotpoint product. If there is a technical problem with your Hotpoint appliance, call Hotpoint Service. If necessary we will arrange for an engineer to call. If the technical problem is not resolved under this Guarantee, Hotpoint will replace your appliance or, if you prefer, give you your money back.

Hotpoint appliances carry for the first 12 months a fully inclusive parts and labour guarantee plus FREE replacement parts for the first 5 years provided that they are fitted by our own Service Engineer. When the 12 months parts and labour guarantee expires we offer two after sale service options:

Repair Service

UK: 08709 066 066 or Republic of Ireland: 1850 302 220

Call our National Service Line and benefit from our additional 5 years FREE parts. Although the engineers time and labour is chargeable, all repairs carry a fully inclusive parts and labour guarantee for 12 months from the date of the repair.

Note: Chargeable service is offered on the basis of payment on completion to our service engineer, who will issue a receipt.

Extended Warranties

To join: UK 08709 088 088 or Republic of Ireland: 1850 302 220

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint offer two Service Cover Plans to give you complete peace of mind. They enable you to extend your first 12 months labour guarantee by either 1 or 4 years, so that you can have FREE

repairs during the membership period.

Service Cover

FREE service repairs for a single Hotpoint appliance during the period of cover. At an additional cost Service Cover with Maintenance includes an Annual Electrical & Safety Check along with replacement of any parts necessary.

Kitchen Cover

An annual payment covers repairs for all your Hotpoint appliances which are less than ten years old. Additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover are automatically included during the annual period of cover without further charge.

Easy Payment Methods

We offer a number of payment methods; cheque, credit card, switch, cash or by taking advantage of one of our Service Cover Plans you can spread the cost by direct debit. For further details telephone: 08709 088 088.

Appliance Registration

To benefit from the above options, complete and return the Appliance Registration Questionnaire supplied with this appliance. Full details and costs of our Service/Kitchen Cover options together with an application form, will then be sent to you towards the end of the 12 month guarantee period.

Hotpoint Genuine Parts & Accessories

A wide range of parts and accessories are available from Hotpoint Genuine Parts & Accessories Mail Order Hotline UK: 08709 077 077 or Republic Of Ireland: 01 842 6836

LOCK

The freezer can be locked for added security.

STORAGE CALENDAR

A quick guide to recommended storage times.

LID LIGHT

Illuminates when the lid is opened.

BASKET

The plastic handles of the basket are moveable.



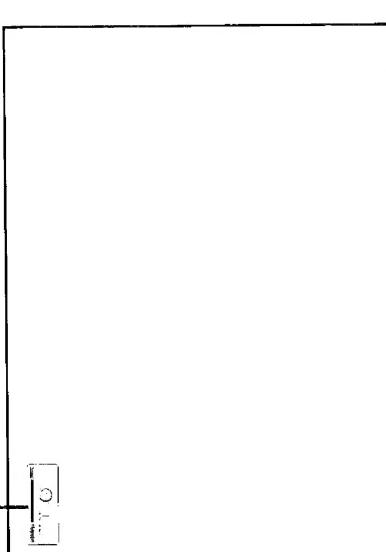
FAST FREEZE COMPARTMENT

For the freezing of fresh food.

PARTITION

The partition is removable.

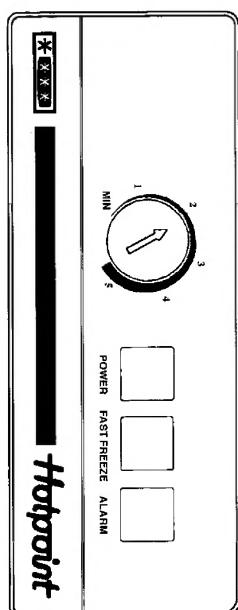
When defrosting it is used as a tray for collecting defrost water



CONTROL PANEL

The functions of the lamps are described in detail on the next page.

The Control Panel



The Controls

Freezing and Storing Fresh Food

Food to be fast frozen should be placed with as much contact to the interior walls of the freezer as possible. Avoid placing unfrozen food in contact with frozen food. **Remember to switch off the Super Freeze switch when the quick freezing is completed.**

Thermostat

The thermostat, located at the front of the freezer can be adjusted from minimum (1) to maximum (5) using the thermostat control knob. A normal storage temperature of -18°C is recommended for most foods.

Temperature Control

This is obtained by positioning the thermostat control knob to setting 2. This setting may have to be varied depending upon the frequency of opening and closing the lid and for a room temperature in excess of 25°C (77°F). To prevent children from changing the position of the thermostat control knob it is necessary to use a coin or similar object to turn the knob.

Power 'ON' Indicator Light (green)

This light remains illuminated as long as the freezer is connected to the electricity supply.

Fast Freeze switch

Fast freezing of fresh food is important if the quality is to be preserved. Switch on the FAST FREEZE switch 24 hours before introducing fresh food into the cabinet. For small amounts, up to 4 kilos, the FAST FREEZE switch need only be switched on 4 hours before the food is introduced. When the freezer is in the FAST FREEZE mode, the switch will glow yellow. FAST FREEZE conditions have been reached when the thermometer indicates -22°C or colder.

Alarm light (red)

This light glows to warn of a rise in temperature. However, the lamp may glow temporarily if you are trying to fast freeze too large a quantity of fresh food.

Guide to Home Freezing

Recommended duration of storage for various foods.

Meat and Poultry
Meat can be frozen in various ways.
DO NOT freeze too large pieces as this will ruin the quality of the meat.

Beef	raw, joint	6-8 months
Roast Beef	cooked	10-12 months
Beef Steak	raw	10-12 months
Fillet	raw, joint or steak	6 months
Goose	raw, whole, cleaned	6 months
Hare	raw, skinned, cleaned	12 months
Chicken	raw, cleaned	6 months
Turkey	raw, cleaned	6 months
Rabbit	raw, skinned, cleaned	12 months
Lamb	raw or stewed	6-12 months
Liver	raw	6-8 months
Kidney	4 months	4 months
Cutlets	3 months	3 months
	10-12 months	12 months
	12 months	12 months

Fish and Seafood	
Fish can be frozen in various ways.	
Perch raw, cleaned, whole or fillet	8 months
Trout raw, cleaned, whole or fillet	4-6 months
Lobster smoked	1 month
Salmon boiled	3 months
Turbot raw, cleaned	3 months
Herring raw, cleaned	6 months
Cod raw, cleaned, whole or fillet	8-12 months
Eel raw, cleaned	3 months
	1 month

Fruits and Berries	
Orange squeezed	12 months
Apricot washed, sliced	12 months
Bilberry in bunch	12 months
Grape peeled, pips removed	12 months
Apple cut into halves	12 months
Rhubarb stone removed	12 months
Plum cut into halves	12 months

Vegetables, Mushrooms and Spices
Most vegetables can be frozen.
Aubergine 12 months
Cauliflower 10-12 months
Broccoli 12 months
Beans 10-12 months
Dill 12 months
Kale 12 months
Corncob 12 months
Peppers 12 months
Horse-radish 12 months
Parsley 12 months
Beetroot 12 months
Spinach 12 months
Parsley 12 months
Mushrooms 10-12 months

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Cod raw, cleaned, whole or fillet	8-12 months
Eel raw, cleaned	3 months
	1 month

Ready Prepared Food
It is both practical and economical to freeze.
Remember that the duration of storage depends on the fat contained in the food.

Bouillon	6 months
Fish, boiled	10-12 months
Fish dish or soup	4-6 months
Vegetable dish	6 months
Hamburger	3-6 months
Steak	6 months
Foremeat dish	3-4 months
Pizza	3-4 months

Food that should **NOT** be frozen:

Avocado
Marmalade
Radish

Banana
Lettuce
Omelette

Tomato
Egg
Sauerkraut

Troubleshooting

Please check the following before calling your service dealer.

- Is the plug in the plug socket?
- Has the fuse blown?
- Is there a power failure?
- Is the setting of the thermostat knob correct? (see 'Controls' page 6)
- Is the freezer placed too close to a heat source? (see 'Choose a Location' page 4)
- Is there a thick layer of frost on the internal walls? (see 'Defrosting' page 8)

If the compressor makes repeated attempts to start without result, then turn off the electricity supply for about 20 minutes and then try again.

DO NOT try to repair the freezer yourself.

If after following these instructions, you are still having problems, contact your nearest Hotpoint Service office (see Back Cover). You will need to have the following information on hand when calling:

- Your name, address and postcode.
- Your telephone number.
- Clear and concise details of the fault.
- The model number and serial number.
- The date you purchased it and where from.
- Details of any Extended Warranty etc.

Loading the Freezer

When loading your freezer with fresh food, place the food in contact with the walls of the freezer. If necessary, the food may be placed between the already frozen food and the cabinet walls.

Remember...

- To prepare the food correctly before fast freezing.
- Different foods need different preparation (see 'Guide to Home Freezing' - see page 11)
- Squeeze all air out of freezer bags before closing/sealing.
- Do not Fast Freeze too much food at any one time. If you need to Fast Freeze a large quantity of food, store the food in your refrigerator and carry out the freezing in batches.
- Do not freeze hot food. By allowing food to cool before freezing the duration of fast freezing will be reduced and the freezer will use less energy to obtain the correct storage temperature.

Storage

Pre-packed commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions.

Place the packets of frozen food into the freezer as soon after purchase as possible. Carefully follow any instructions on the packet referring to storage times. The storage life of frozen foods vary and the recommended storage times should not be exceeded. The instructions regarding the care of frozen foods should be followed when defrosting the freezer.

Defrosting

WARNING! Never use electrical heaters for defrosting.

Moisture in the air and food cause an accumulation of frost inside the freezer. A thin frost layer will not affect the performance of the freezer and can be removed with a plastic scraper.

WARNING! DO NOT use a knife or other sharp metal objects.

Defrost the freezer when the frost layer is 3-4mm thick, using the following method:

- Disconnect the freezer from the power supply.

- Empty the freezer, wrap the frozen food in a blanket or layers of paper and store in a cool area.

- Remove the partition and use it to collect the defrost water.

- Place the partition under the defrost outlet (see illustration).

- Remove the drain plug situated on the interior floor of the freezer.

- Replace the drain plug and the partition.

- The defrost water will then be collected in the partition.

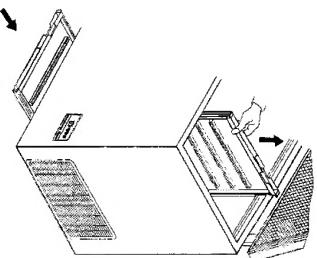
- You can place a bowl of hot water inside the freezer to speed defrosting.

- Clean the freezer throughout when the frost has been removed and dry thoroughly.

- Reconnect to the power supply and switch 'ON'. Switch on the FAST Freeze switch.

- (The red alarm light will illuminate until the internal temperature is below -18°C).

- Unwrap and return the frozen food to the freezer. Remember to turn off the FAST Freeze switch when the alarm light goes out.



Cleaning

Disconnect the freezer from the power supply. Clean both the inside and the outside of your freezer. Use lukewarm water containing a little bicarbonate of soda (1 teaspoon to 1.2 litres of water).

Never use any household cleaner or detergent, abrasive powders or wax polish. These not only damage the surfaces but also leave a smell within the freezer.

Dry thoroughly, reconnect to the power supply and switch 'ON'. Make sure all switches are set correctly.

If the freezer is to be left unused for long periods, switch off and disconnect from the power supply. Remove all foods and follow the defrosting instructions.

Note: Leave the lid open to prevent the accumulation of odours.

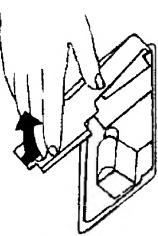
Power Failure

A brief power failure will not affect your frozen food, although it is advisable to keep the lid closed to prevent a rise in temperature. In the event of the power failure lasting longer than 12 hours, the frozen food should be checked before the power is reconnected to make sure it has not defrosted.

Interior Light does not come on

(Not fitted to all models)

The bulb has burnt out. To change the bulb, disconnect the freezer from the electricity supply, remove the lamp cover and replace the bulb (15W, 220-240V, E 14 base). Replace the cover, plug in and switch on.



Important Safety Information

The freezer must only be used for its intended purpose, which is for the freezing and storage of domestic foodstuffs.

Please read the following information, it is provided in the interest of your safety:

- If you are discarding an old freezer with a lock or catch fitted to the lid, ensure that the freezer is left in a safe condition to prevent children getting trapped inside.
- **DO NOT** place carbonated or fizzy drinks in the freezer, as the container may explode when frozen.
- **DO NOT** store explosive substances in the freezer e.g. gas containers.
- **DO NOT** refreeze food once it has thawed out.
- **DO NOT** alter or modify the design specifications of the freezer in any way.
- **DO NOT** attempt to carry out any repair on the freezer yourself; any servicing or maintenance must only be undertaken by a suitably qualified person.
- **DO NOT** consume water ices directly from the freezer, allow to warm slightly before consumption.

- **DO** unplug the freezer at the mains before carrying out any cleaning or maintenance.
- **DO** allow the freezer to stand for 2-3 hours before it is turned on for the first time, to allow the system to settle.
- **DO** take care when moving the freezer, as it is heavy.
- **DO** follow the food manufacturer's storage recommendations as indicated on the packaging.
- **DO** allow adequate ventilation to the freezer as failure to do so could result in reduced performance or premature component failure.
- **ALWAYS** lock the freezer and keep the key in a place inaccessible to children.